



Entry Kit

**Entry deadline: Tuesday 31 March Judging:
Monday to Thursday, 11 to 14 May**

The entry kit is intended for the benefit of wine producers / brand owners wishing to participate in the competition and to assist with the process of entering. It contains details of various aspects relating to the competition, including the rules and logistics.

Please ensure that this kit is shared with your team members involved with your entries. For all queries, contact Monica Mountjoy via email at trophy@outsorcerness.co.za or call 011 482 5936/5/4 during office hours.

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WHY TROPHY WINE SHOW?

Investec is the headline sponsor of the Trophy Wine Show, South Africa's premier wine competition. As a leading international bank and wealth manager, Investec partners with private, institutional, and corporate clients, offering international banking, investments, and wealth management services in two principal markets, South Africa and the UK, as well as certain other countries.

- There are countless wine competitions – some judged locally, some overseas.
- Those judged locally share their results mainly in South Africa, with South Africans.
- Those judged abroad talk mainly to consumers and trade in international markets.
THE TROPHY WINE SHOW IS THE ONLY COMPETITION with a credible reach wherever Cape wine is consumed.
- Some competitions work mainly with local judges, drawn largely from its own producers.
- Some competitions work mainly with judges active in the trade, or as critics and wine writers.
THE TROPHY WINE SHOW IS THE ONLY COMPETITION working solely with specially trained local judges and international critics, writers and sommeliers.
- Some competitions produce their results by averaging the scores of the judging panel, without challenging any discrepancies.
- Some competitions encourage discussion between judges.
THE TROPHY WINE SHOW IS THE ONLY COMPETITION which has a show chairman's review process for all high scoring wines as well as a verification process involving an independent laboratory and the country's statutory wine authority.
- Some competitions do not share judges' feedback with producers.
- Some competitions offer to make available the judges' scores.
THE TROPHY WINE SHOW IS THE ONLY COMPETITION which is so transparent that it shares the judges' notes and invites producers to attend the judges' feedback session.
- Some competitions lose interest in the winning wines the moment the producer has purchased the medal stickers.
- Some competitions present the top-scoring wines at public and headline sponsor's tastings.
THE TROPHY WINE SHOW IS THE ONLY COMPETITION which presents silver medal and higher results to the public and to a year-long programme of events hosted by the headline sponsor.
- Some competitions do nothing to drive sales of medal-winning wines.
- Some competitions promise enhanced sales opportunities through the sale of show stickers.
THE TROPHY WINE SHOW IS THE ONLY COMPETITION which delivers verified post-show sales figures totalling millions of Rands. Last year over 750 x 6 cases were sold in the first month following the awards announcement excluding other trade and cellar door sales!

The Investec Trophy Wine Show has delivered credible change to transparently-arrived-at results to the Cape's wine producers, to consumers of Cape wines, and to critics and commentators locally and abroad since 2002. This year, the growing market in Low/No alcohol wine has led us to add a specific category of these wines for judging.

If you enter ONLY ONE COMPETITION a year, enter this one.

Read More: <https://www.wantedonline.co.za/food-and-drink/2025-12-05-the-measure-of-excellence/>

ENTER NOW

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THE SHOW AND HOW IT WORKS

The Investec Trophy Wine Show is South Africa's most authoritative wine competition. It is held annually in May and results are announced within a few weeks of the judging.

- Panels comprise three judges (including one overseas juror) as well as an associate.
- Scoring is based on a 100-point system:
 - 95 points or more are awarded gold medals
 - 90 to 94 silver medals
 - 85 to 89 bronze medals
- All gold medal winners are submitted to the trophy judging where all the panelists re-assess them from freshly opened bottles.
- Judges with producer interests are not in a position to influence the awarding of a medal or a trophy to their own wines.

THE JUDGES

Michael Fridjhon, South Africa's most respected wine authority, is the chairman of the judges, comprising three international and at least six local judges.

The international judges are:

1. **Kenichi Ohashi MW (Japan)** - The first Japanese resident to qualify as a Master of Wine, he is the foremost wine and Japanese sake expert based in Tokyo.
2. **Heidi Mäkinen MW (Finland)** – A highly influential figure in the global wine world, previously a sommelier at 67 Pall Mall, currently Portfolio Manager and Partner at Viinitie, a leading Finnish wine importer.
3. **Oz Clarke OBE (United Kingdom)** - British wine writer, actor, television presenter and broadcaster. Judged at the inaugural edition of The Trophy Wine Show in 2002, and again in 2013.

The local judges comprise wine writers and wine buyers all with proven wine-judging competence. This year's panel will include **Cathy van Zyl MW, Christian Eedes, Heidi Duminy CWM, JD Pretorius, Kyle Davids, Malu Lambert and Mandla Patson Mathonsi**.

Associate judges (usually drawn from distinction graduates of the Michael Fridjhon Wine Judging Academy held in conjunction with the Graduate School of Business of the University of Cape Town) sit with each judging panel, participating in the tasting and the post-judging discussion, though their scores are not included in the final tally.

BENEFITS FOR PRODUCERS AND CONSUMERS

- The Show results receive extensive local and international coverage.
- The Investec Champion Winemaker of the Year award was introduced last year.
- A programme of tastings, including public tastings in major centres and corporate tastings for the sponsor's clients - where the trophy, gold and silver medal-winning wines are presented - follow the announcement of the results.
- Sales of medal-winning wines: In 2025, the Show's appointed retailer Port2Port reported a total of R1.1m in wine sales. Within a month of the announcement of the results, 750 orders were generated through curated online parcel offers and general sales, including sales at the public tastings in Cape Town and Johannesburg. **The Investec Trophy Wine Show is therefore the most important sales conduit for premium wine sales in the competition environment.**
- **Access to high net-worth client base** through the headline sponsor, with the sale of the Private Selection hampers immediately after the results are announced.
- The Show's courier of choice is Aspiring Couriers - chosen for the convenience of producers in the winelands - appointed to manage the receipt of medal-winning wines, packaging and distribution to the public tastings.
- The full list of medallists will be available on The Investec Trophy Wine Show website with the results and best performing wines supported by a social media campaign.
- **The Judges' Feedback Session** happens in-person, on-site, immediately after the final judging concludes. Additionally, scores and judging comments are available on request to everyone who submits an entry.
- Enhanced recognition of South Africa's cutting-edge producers, rewards for wines that appeal to international palates.
- Medal stickers facilitate quality wine identification in the increasingly confusing retail environment. Amidst the plethora of bottle stickers, Trophy Wine Show awards are widely recognised as the gold standard in judging credibility.

IMPORTANT DATES TO DIARISE

Deadline for the online submission of entry forms, documentation	Tuesday 31 March
Deadline for payment of fees on invoice	Friday 10 April
Delivery of judging samples	Thursday 7 May ONLY
Judging at The Grande Roche Hotel, Paarl	Monday to Thursday 11 – 14 May
The Judges' Feedback Session	Thursday 14 May
Deadline for medal-winning Show allocations to be fully labelled in time for wine sales via Port2Port	Friday 29 May
Announcement of competition results	Monday 8 June
Great Tasting Johannesburg	Thursday 11 June
Great Tasting Cape Town	Thursday 18 June
Final date for Port2Port purchase of Show allocations	Friday 31 July

DELIVERY DETAILS (FOR JUDGING SAMPLES)

Venue:	Conference Venue, Grande Roche Hotel, 1 Plantasie Street, Paarl
Delivery Date:	Thursday 7 May ONLY
Delivery Time:	Between 08h00 and 16h00

NOTES:

- Samples of entries can only be delivered on above-mentioned date. Wines sent earlier will not be received by the hotel.
- 6 bottles per entry of the same seal code range to be delivered for judging.
- **NB:** Seal codes on bottles must correspond with those indicated on final certification submitted with entry form.
- Each entry to be packed in its own box (not included with other entries).
- Wine samples/bottles to be clearly labelled.
- All sample entries per producer should be delivered in one delivery consignment.
- All sample entries must be clearly marked with your producer/winery name.
- All stock must be delivered directly to the hotel's Conference Venue, on 7 May (only).
- Wine delivered in error and not collected before commencement of judging will be deemed a donation to charity.
- Delivery staff must supply own trolleys. Please ensure delivery vehicles are suitable (car, bakkie or van).
- Trucks only by special arrangement.





ENTRY FORM AND DOCUMENTS

- 1. The Investec Trophy Wine Show 2026 – refer to the Competition Rules before proceeding with your entry.**

The online Entry Form(s) must be completed in full as per the process detailed on the Entry Kit page of the website. All relevant supporting documentation must be uploaded accordingly. There is no handwritten or excel option.

A detailed list of steps to follow (HOW TO ENTER) is available online and as a downloadable pdf on the website's Entry Kit page.

 - a) Please ensure that the wine name entered corresponds directly with the label.
 - b) Class of Entry now includes wooded and unwooded options for Chardonnay, Chenin Blanc and Sauvignon Blanc. If relevant, the Supplementary Class suffixes (e.g. Boutique, Museum Class, Old Vine, Organic) are in a separate drop-down. Add as many options as apply.
 - c) The analysis on the entry form must correspond with the WSR 2a certificate for each entry (e.g. the alcohol percentage on the entry form must correspond directly with that on the certificate).
 - d) Please complete in Title Case (not in CAPS) and submit each wine via the online form.
- 2. Certification to accompany entry form.** Both WSR 2a and 4a certificates required.
 - a) Complete analysis must be included on the WSR 2a (or WSR 4a) certificate to ensure the correct tasting sequence.
 - b) If not available at time of entry, producers may supply the WSR 4a by the time of judging; if not available by time of judging please alert the organisers.
 - c) Full allocated seal code range corresponding with the Application Number on the WSR certificates must appear on either the WSR 2a or 4a certificates submitted.
- 3. A copy of the wine label to be uploaded with each wine entry.**
 - a) To assist the organisers with the precise names of the wines for the purpose of listing the competition results in publicity documents and on the website, please supply a copy of the wine label.
 - b) In the absence of a label (and WSR 4a certificate), please enter the wine name precisely.

CLASSES OF ENTRY

- Wines entered in single variety classes must contain at least 85% of that cultivar.
- Wines labelled as a single variety cannot be entered in blended classes.
- Wines branded with more than one variety on the front label cannot be entered into single variety classes.

White Wine

- 1.1 Sauvignon Blanc (Unwooded)
- 1.2 Sauvignon Blanc (Wooded)
- 2.1 Chardonnay (Unwooded)
- 2.2 Chardonnay (Wooded)
- 3.1 Chenin Blanc (Unwooded)
- 3.2 Chenin Blanc (Wooded)
4. Sémillon
5. Niche White Varieties - includes but is not limited to: Albariño, Assyrtiko, Cinsault Blanc, Colombard, Clairette Blanche, Crouchen Blanc, Gewürztraminer, Grenache Blanc, Grenache Gris, Grüner Veltliner, Marsanne, Pinot Blanc, Pinot Gris, Riesling, Roussanne, Sémillon Gris, Verdelho, Vermentino, Viognier and white wines made from single red variety (no visible tint).
6. Sauvignon Blanc/Sémillon Blend
7. Other White Blend

Rosé and Blanc de Noir

- 8.1 Rosé
- 8.2 Blanc de Noir

Red Wine

9. Cabernet Sauvignon
10. Cabernet Franc
11. Merlot
12. Pinotage
13. Shiraz/Syrah
14. Pinot Noir
15. Niche Red Varieties - includes but is not limited to: Carignan, Carménère, Cinsault, Gamay Noir, Grenache Noir, Malbec, Mourvèdre, Petit Verdot, Tannat, Tempranillo, Touriga Franca, Touriga Nacional and Zinfandel.
- 16.1 Dry Red Blend containing at least 30% Pinotage but not more than 70% Pinotage, with Pinotage making up the biggest percentage of the blend (Cape Blend).
- 16.2 Other Red Blend
17. Rhône-style Red Blend made (only) from two or more of the following varieties: Shiraz, Grenache Noir, Mourvèdre, Carignan, Cunoise, Vaccarese, Terret Noir, Muscardin, Cinsault, Floréal and Vidoc and with less than 15% white varieties of which Viognier, Marsanne, Roussanne, Picpoul and Clairette are permitted.
18. Bordeaux-style Red Blend made (only) from two or more of the following varieties: Cabernet Sauvignon, Cabernet Franc, Carménère, Malbec, Merlot, Petit Verdot.

Fortified and Unfortified Dessert Wines

- 19.1 White Muscat varieties (comprising at least 85%)
- 19.2 Red Muscat varieties (comprising at least 85%)
- 19.3 Non-Muscats (no more than 15% Muscat varieties)
20. Cape Sherry
- 21.1 Cape Ruby
- 21.2 Cape Tawny
- 21.3 Cape LBV
- 21.4 Cape Vintage/Cape Vintage Reserve
- 22.1 Natural Sweet
- 22.2 Botrytis Wines (Noble Late Harvest)
- 22.3 Other (e.g. Straw Wine)

Sparkling Wine

23. Bottle Fermented - Méthode Cap Classique
24. Bottle Fermented - Méthode Ancestrale
25. Other (tank fermented, carbonated)

Low/No Alcohol Wine

- 26.1 Low alcohol wine 0.5 – 4.5% ABV
- 26.2 No alcohol wine <0.5% ABV

SUPPLEMENTARY CLASSES

Boutique Class Wines

The Show has a section for "Boutique Class Wines" for non-dessert wines with a production volume of between **600 and 899 litres** (not applicable to Cape Port). Volume and availability criteria applicable to all wine entries apply to Boutique Class entries. Entrants must select the Boutique Class suffix in the online drop-down for the relevant entry.

Museum Class Wines

The Show includes a section for "Museum Class" wines for **dry white wines at least four years old and all other wines (including sparkling wines) at least eight years old**. Entrants must select the Museum Class suffix in the online drop-down for the relevant entry.

Volume and availability criteria applicable to all other classes are waived in terms for this Class of Entry. However, if there is stock, medal-winning "Museum Class" wines may be made available for both presentation at the public tastings and sales via the appointed agent Port2Port.

Organic Wines

The Show includes a section for "Organic Wines". Volume and availability criteria applicable to all wine entries apply to Organic Wine entries. Entrants must select the Organic Wines suffix in the online drop-down for the relevant entry. **NB:** Certification from a **recognised Organic/ Biodynamic wines** body must accompany the entry/entries.

Old Vine Wines

The Show includes a section for "Old Vine Wines" from **certified heritage vineyards**. Entrants must select the Old Vines suffix in the online drop-down for the relevant entry. **NB:** Certified Heritage Vineyard certification must be uploaded with the wine entry.

It is possible to add multiple supplementary class suffixes for a single entry, if relevant.



COMPETITION RULES:

Entry Procedures

1. Completed online entry forms must be submitted, and certification documents (see rule 4) and copies of wine labels must be uploaded, on or before Tuesday 31 March. Late submission of entry forms may be accepted at the discretion of the Show chairman.
2. **Payment of entry fees on invoice by no later than Friday 10 April.** Please indicate on the entry form if a Purchase Order No. is required.
3. Entry samples (see rule 9) bearing full/complete labels (see rules 8 and 9) must be delivered to the Grande Roche Hotel on **Thursday 7 May** between 08:00 and 16:00. Late submission of wines will not be accepted.
4. Certification documentation (WSR 2a or 4a MUST have full analysis and full allocated seal code range on the certificates) must accompany the online entry. A submission must conform with the laws and regulations governing the production of wine in South Africa including, but not limited to, those detailed in the Liquor Product Act (Act 60 of 1989) and Health and Customs & Excise regulations. Organic and Old Vine wine entrants must upload the relevant certification from the respective Organic or Certified Heritage Vineyards bodies.
5. A copy of the wine label must accompany each wine entry to verify precise wine listings.
6. Medal-winning wines may be submitted to the Wine Certification Authority and/or an independent laboratory for corroboration that the sample submitted for judging is identical to the wine as certified.
7. Only market-ready wines may be entered - no tank or barrel-samples will be accepted; submissions must be entered provisionally in their final, bottled condition and should have received full certification from the Wine Certification Authority (see rule 4) by the time of judging. (Wines may be entered provisionally by 31 March with the preliminary WSR 2a certificate).
8. Entry samples (wines) must be labelled with either the actual wine label or – if not yet labelled – a computer label stating the correct name and vintage of the wine. Please do not stick anything else on the bottles. Bottle seal codes must correspond with final certification supplied.
9. Entry samples should comprise 6 bottles of each wine entered (including Museum Class entries and 500 or 375ml bottles), with each entry separately boxed and clearly labelled. Each box containing the samples must clearly indicate the name of the producer and the words “The Investec Trophy Wine Show 2026”.
10. Wine may be entered only by the producer responsible for the brand. The producer in terms of this regulation shall mean a person, partnership, association, co-operative, company or corporate body producing wine or growing grapes and having the wine produced for him/her for the purpose of sale by wholesale or retail under the name or preferred business name of the producer as stated on the entry form.

Volume Requirements

11. Minimum production volume: 900 litres per wine entered. However, for Boutique Class entries (see Supplementary Classes) this minimum volume is 600 to 899 litres. In the case of dessert and port wines, the minimum production requirement is 450 litres.
12. At least 55 cases of 6 x 750ml (35 cases for Boutique class; 126 litres for dessert /port wines) must be available at the cellar from the date of competition entry until 31 July. This includes wine reserved for promotional purposes and for sale (see rules 13 and 14)*.
13. Promotional stock: All medal winners must be able to supply up to **30 bottles (x 750ml or equivalent volume)** of each medal-winning wine free of charge for the two Great Tastings and the promotional events hosted by Investec for clients. Entrants who have won medals will be advised during the week following the judging.
14. **Stock availability for sales: 50 cases of 6 x 750ml** (half this volume for dessert/port wines; 30 cases for Boutique class) - or equivalent volume - is the minimum quantity of each wine that MUST be available for sale to the Show organisers or their appointed agents Port2Port at the national trade price (this price to be specified on the entry form as "Price to Show").

Volume Requirements continued

Producers must reserve this stock until close of business on **Friday 31 July** even if a portion has been ordered by the show organisers or its agent Port2Port before this date, by which time the Show organisers or Port2Port will have indicated whether they wish to exercise the right to take up some or all of this reserve – to be used either to supplement volumes made available for the sponsor's tastings, or to be marketed to enhance awareness of the Show and generate greater consumer demand for the Show's award-winning wines.

*Volume requirements for promotional and sales stock are waived for entries in a "Museum Class" (see Classes of Entry).

NB: All medal-winning stock must be market-ready and labelled to meet the deadlines required by Port2Port by Friday 29 May.

Entry Fees and Payments

15. For online entries by or before **Tuesday 31 March**:
1 to 4 products: **R2 295** per wine.
5 to 9 products: **R1 995** per wine
10 or more products: **R1 895** per wine
All prices VAT incl.
16. Upon receipt of invoice from Vinifera Pty Ltd., the full amount must be paid by EFT by **Friday 10 April**. Proof of payment must be emailed to leeann@outsorceress.co.za.
NO CASH PAYMENTS WILL BE ACCEPTED.
17. Late submission of entry forms may be accepted at the discretion of the Show chairman whereupon an additional fee of R295 per wine may apply.
18. Entries for which no payment has been made will be disqualified.
Cancellation Policy: No refund or credit for wines withdrawn within 7 days prior to the judging.

Bottle Stickers

20. Entrants whose wines win a medal or trophy at the Show will be entitled, by way of appropriate stickers issued by the Show, to indicate their achievements on the bottles of such wines. Such stickers may only be affixed to bottles originating from the same certification by the Wine Certification Authority as the samples submitted to the Show judging panel.
21. The Trophy Wine Show 2026 Bottle Sticker order form will be emailed to successful entrants when the awards are announced.
22. Entrants requiring bottle stickers in respect of medal- or trophy-winning wines can purchase these stickers from the Show organisers at **R575** (including VAT) per roll of 1000. Volume discounts are available for 10 and more rolls. Bottle sticker orders can only be accepted in multiples of 1000.
23. An invoice for stickers will follow receipt of order.
24. Bottle stickers will be available for collection upon receipt of payment, or delivered by a courier at an additional charge.
25. Digital stickers for medal winners will also be available immediately after the results are announced for use on social media platforms **only**, subject to Ts and Cs.

Great Tastings

26. These are invaluable opportunities to engage with Investec's clients and the wine-loving public in an elegant showcase format at no extra charge to the producer. Successful wineries are obliged to attend and present their wines (with promotional stock supplied to the show) at single-night public tastings in Cape Town and Johannesburg. Should the winery not be able to send a representative, the organisers will arrange a pourer for the evening with the additional cost to be charged to the winery.

Declaration

27. Entrants declare in submitting wine for judging in the Show that such wine has been made strictly in accordance with the regulations pertaining to wine production in South Africa and that no flavourant (natural, nature-identical or artificial) has been used in its production.
- Entrants further declare that the samples submitted have been drawn from that portion of the stock identified by the WSR certification accompanying this entry and are in all respects identical to that stock. In the event of any of the wine covered by this submission winning an award, entrants confirm that the stickers issued will only be applied to bottles from the same batch and bearing the identical WSR certification.
28. The Investec Trophy Wine Show is committed to the principles of transparent ethical trading practices by the wine industry and all its stakeholders. Producers are accordingly requested to confirm their compliance to ethical trading practice in the declaration on the entry form.

Judging Procedures

29. All wines are tasted blind.
30. All entries will be judged in categories according to the variety and/or type of wine (the class) to which it belongs. The Show chairman may amend the class of entry of a submission if, in his opinion, the integrity of the competition will be best served by this amendment.
31. In the event that less than 10 entries are received in a particular Class of Entry, the competition organisers reserve the right to move the entered wine into a broader grouping that incorporates the original class entered.
32. The chairman of each judging panel – or failing him/her, the Show chairman – will attempt to achieve consensus between the members of the panel as to the score given to a particular wine.
33. Submissions will be judged according to a 100-point system and medals will be awarded on the following basis:
- Gold = 95 points or more (superlative, world class)
 - Silver = 90 to 94 points (excellent, wine of distinction)
 - Bronze = 85 to 89 points (good to very good).
34. The gold medal winners in each class will be entered by the judging panels for the trophy selection.
35. The Show chairman may be called upon by a panel chairman in the event of consensus not being reached in respect of a score awarded to a particular wine. In this event, the Show chairman will determine a score.
36. All of the judges on the various panels will judge the trophy wine submissions, and the Show chairman will have a casting vote in the event of a deadlock on any decision regarding the awarding of a trophy.
37. The Show chairman will have the authority to disqualify any submission that in his/her opinion does not fully comply with the competition regulations.

SHOW STATISTICS

	2025	2024	2023
Trophy winning wines	23	19	19
Trophies awarded	31	27	26
Wineries won gold medals	31	25	28
Gold medal winners	40	32	32
Silver medal winners	133	126	86
Bronze medal winners	303	286	320
Medals awarded	476	444	438
Wines judged in total	649	640	688

THE TROPHIES

Trophies for the best of the gold medal winners – wines scoring 95 or more out of 100 – may be awarded in all classes and to the museum entries in all classes. Cultivar and category trophies (e.g. fortified wine, sparkling wine and/or cultivar specific trophies) will be awarded to the highest scoring wine within the relative class groupings subject to a **minimum of 5 entries** in the niche/boutique classes, including category winners. These include (but are not limited to):

Investec Trophy for South Africa's Champion Winemaker of the Year

Investec Trophy for Best Red Wine

Investec Trophy for Best White Wine

Investec International Judges' Trophy *

Investec Trophy for Discovery of the Show **

Investec Trophy for Best Cabernet Sauvignon

Investec Trophy for Best Cabernet Franc

Investec Trophy for Best Merlot

Investec Trophy for Best Niche Red

Investec Trophy for Best Niche White

Investec Trophy for Best Pinot Noir

Investec Trophy for Best Rhône-style Red Blend

Investec Trophy for Best Sémillon

Investec Trophy for Best Dessert Wine

Trophy for Best Cap Classique

Trophy for Best Chardonnay

Trophy for Best Pinotage

Trophy for Best Sauvignon Blanc

Trophy for Best Sauvignon Blanc Sémillon Blend

Trophy for Best Shiraz

Trophy for Best Boutique Class Wine

Trophy for Best Fortified Wine

Trophy for Best Museum Class Wine

Trophy for Best Organic Wine ***

Trophy for Best Other Red Blend

Trophy for Best Other White Blend

Trophy for Best No/Low Alcohol Wine (NEW)

Harold Eedes Trophy for Best Chenin Blanc

John Skotnes Trophy for Best Blended Wine ***** (NEW)

Riedel Trophy for Best Bordeaux-style Red Blend

Rosa Kruger Trophy for Best Old Vine Wine ****

Tony Mossop Trophy for Best Cape Port

Vinolok Trophy for Best Premium Wine *****

Museum Class trophies are awarded to the highest scoring gold medal Museum Class entry in each of the above classes of entry.

* The Investec International Judges' Trophy will be presented to the unfortified, non-dessert, non-boutique, non-museum-class gold medallist to which they award their top score.

** The Investec Trophy for the Discovery of the Show (best value) will be presented to the gold medal winner - unfortified, non-dessert, non-museum, non-boutique - whose final score, divided by its pre-show price (in Rands – adjusted by a red wine/white wine index) produces the highest quotient.

*** The Trophy for the Best Organic Wine - providing that entries in this category attain the requisite standard when judged blind in the appropriate classes.

**** Rosa Kruger Trophy for Best Old Vine Wine – presented to the highest scoring gold medallist from a Certified Heritage Vineyard.

***** Vinolok Trophy for Best Premium Wine – presented to the highest scoring premium-priced gold medallist.

***** John Skotnes Trophy for Best Blended Wine Overall – presented to the highest scoring red or white wine from the blend classes.